

PRIX FIXE
\$98



WINE PAIRING
\$60

849 AVENUE OF THE AMERICAS — NEW YORK NY 10001 — TEL. 212-201-4065 — LAMICO.NYC

CHRISTMAS EVE



PARMESAN SFORMATO with wild mushroom marsala duxelle

ANTIPASTI

choice of one

TUNA CRUDO, burnt broccoli, meyer lemon crème fraîche, american caviar

LOBSTER & BURRATA, crispy kale, grapefruit, avocado

BRUSSELS SPROUT & SALSIFY SALAD, pancetta, cipollini, hazelnut

De Conciliis Fiano 2013

PRIMI

choice of one

SEAFOOD STRACCI, sea urchin, rock shrimp, blue crab roe butter

FONTINA CAPPELLETTI, cacio e pepe (*add shaved white truffle from Alba \$38*)

LEMON-FENNEL RISOTTO, Nantucket bay scallops, fennel pollen

Ampeleia Unlitro 2015

SECONDI

choice of one

EMBER ROASTED FILET MIGNON, smoked mashed fingerling, balsamic cipollini, charred spinach

ORATA, parsnip purée, swiss chard, calabrian chili verde

ROASTED DUCK BREAST, farro, red cabbage, quince mostarda

Enodelta Taurasi 2007

DOLCE

choice of one

CHESTNUT PAVLOVA, hazelnut biscuit, vanilla gelato

CHOCOLATE-AMARETTO TARTUFO, maraschino cherries

CLEMENTINE-ALMOND CAKE, raspberries, almond milk gelato

Braida Brachetto D'Acqui 2015

CHEF & OWNER LAURENT TOURONDEL
PASTRY CHEF XAVIER GOIZ

Consumption of raw or undercooked seafood may increase risk of foodborne illness